

OKINAWA

£85 per person

SUSHISAMBA®

APERITIVOS

EDAMAME ✓
sea salt and lime

PLANTAIN CHIPS ✓
aji amarillo

SMALL PLATES

CRISPY WAGYU GYOZA
kabocha purée and sweet soy

TUNA SEVICHE
pomegranate leche de tigre, maíz
morado, wasabi peas, basil

TO SHARE

POUSSIN A LA BRASA
aji amarillo, aioli

PORK BELLY ANTICUCHOS
butterscotch miso

COCONUT RICE ✓
chives

GRILLED TENDERSTEM BROCCOLI ✓

SUSHI

SASA
shrimp tempura, quinoa, shishito
pepper, coriander, spicy mayo,
red onion

NEGITORO
tuna belly, spring onion, pickled
wasabi, pickled takuwan, shiso

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

MOCHI ✓
soft japanese rice cake filled with ice cream,
warm white chocolate sauce

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.

This is a sample menu and may change due to seasonal ingredients and availability.

Please inform us should you have any specific food allergies or intolerances.

The menu is designed as a sharing concept and dishes are served in no particular order.